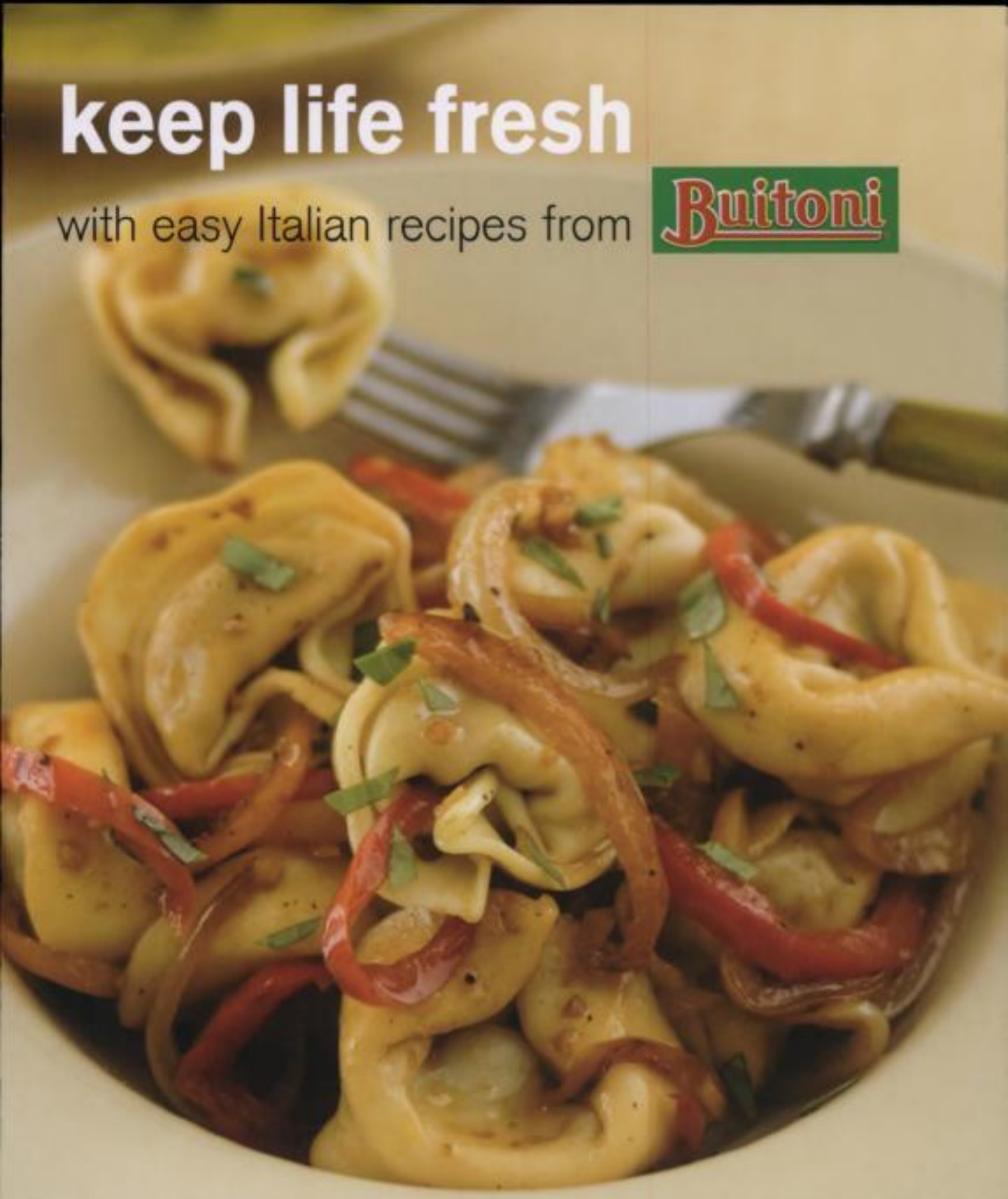
keep life fresh

with easy Italian recipes from Buitoni



Introduction by Chef Michael Chiarello

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Introduction by **Chef Michael** Chiarello

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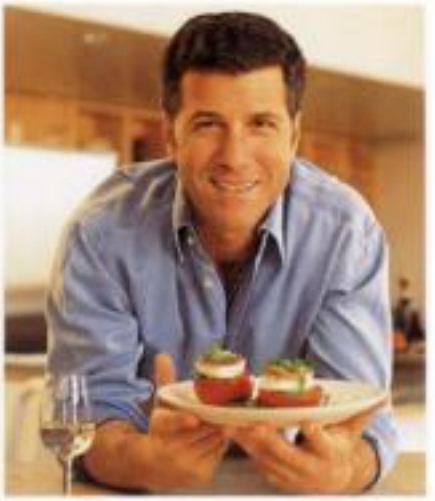
introduction



Chef Michael Chiarello is the Emmy award-winning host of "Easy Entertaining" on Food Network.

Love what you cook, and cook for people you love!

IN THE WINE COUNTRY, the saying goes, "drink what you love and love what you drink." The same applies to entertaining—love what you cook and cook for people you love. This is a recipe for success every time!

Whether I'm cooking for my family or entertaining a group of my closest friends, I always try to create a spectacular meal using the best possible ingredients. And since it's not always possible to create a meal entirely from scratch, I like to use pre-packaged products, such as BUITONI® refrigerated pastas and sauces, to help me along the way. With a few embellishments and a beautiful presentation, an impressive meal can be made in just minutes!

To help you entertain your guests with style and ease, my friends at BUITONI® have developed a number of easy Italian recipes and compiled them in this beautiful cookbook. Filled with a variety of culinary inspirations, including five of my own creations, this cookbook highlights the fresh, quality ingredients of a Mediterranean lifestyle.

So eat, drink and celebrate the company of your family and friends!

Ciao,

Michael Chiarello

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Casa Buitoni

NESTLED in the hills of Tuscany, among verdant fields of wheat, tomatoes, vegetables, olives and herbs, stands Casa Buitoni—a symbol of the ongoing commitment to quality, creativity and tradition from BUITONI®. Formerly the home of Giulia Buitoni's grandson, Giuseppe, this magnificent estate is now a world-class culinary center with a working test kitchen and demonstration center.

Casa Buitoni, with a history rich in Italian tradition, is the inspiration and source of passion for the authentic Italian foods brought to you by BUITONI®.

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*Chef Michael Chiarello recipes

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pesto twists

These tasty twists made with pesto, hazelnuts and Parmesan cheese are a delicious way to start the evening.

ESTIMATED TIME(S):

Preparation time: 15 min Cooking time: 15 min

INSTRUCTIONS:

PREHEAT oven to 400° F.

PLACE pastry sheets on lightly floured surface. Roll each sheet into 12-inch square. Spread pesto over one rolled pastry sheet. Sprinkle nuts and cheese evenly over pesto. Lay second sheet on top and press lightly. Cut into twelve 1-inch-wide strips. Twist each strip and place on baking sheet.

BAKE for 15 minutes or until light golden brown.

SERVING SIZE: 12

INGREDIENTS:

- 1 package (17.3 ounces) frozen puff pastry sheets, thawed
- 1 container (7 ounces) **BUITONI® Refrigerated Pesto with Basil**
- ½ cup chopped hazelnuts or almonds
- ½ cup **BUITONI® Refrigerated Freshly Shredded Parmesan Cheese**

Tip:

Another way to incorporate pesto in your menu is to mix it with sour cream for a delightful dip!

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pan-seared polenta
with roasted vegetables

A delicious appetizer full of flavor is all you need to get guests mingling and raving about the food.

INGREDIENTS:

- 1 package (24 ounces) precooked, heat-and-serve polenta*
- 1 tablespoon olive oil
- 1 container (10.5 ounces) **BUITONI® Refrigerated Classic or Tuscan Bruschetta**
- ½ cup **BUITONI® Refrigerated Freshly Shredded Parmesan or Romano Cheese**
- 24 fresh oregano leaves (optional)

*Look for precooked polenta in major grocery stores and health food markets.

ESTIMATED TIME(S):

Preparation time: 10 min Cooking time: 5 min

INSTRUCTIONS:

SLICE polenta into twelve ½-inch-thick slices. Cut each slice into half circles to make 24 pieces.

HEAT oil in large skillet over medium-high heat. Add polenta pieces; cook for 3 to 4 minutes or until light golden brown. Turn polenta pieces over; reduce heat to low. Top each piece with 1 heaping teaspoon bruschetta and ½ teaspoon cheese. Cover; cook for 1 minute or until cheese begins to melt.

ARRANGE on serving platter or individual plates. Top with oregano leaves.

SERVING SIZE: 24 PIECES

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baked ravioli bites

Decorated with artful toppings, these ravioli bites are irresistible additions to a night of entertaining.

ESTIMATED TIME(S):

Preparation time: 20 min Cooking time: 3 min

INSTRUCTIONS:

PREHEAT broiler. Grease baking sheet.

DIP prepared ravioli into beaten eggs, coating both sides, then into bread crumbs, coating both sides. Place on prepared baking sheet. Lightly spray top of breaded ravioli with cooking spray.

BROIL for 1 to 2 minutes or until edges begin to brown. Turn and spray with additional cooking spray; broil for 1 minute or until edges begin to brown.

TOP each ravioli with 1 teaspoon pesto and choice of assorted toppings.

SERVING SIZE: 45 APPETIZERS

INGREDIENTS:

- 1 package (9 ounces) **BUITONI® Refrigerated Four Cheese Ravioli or Whole Wheat Four Cheese Ravioli,** prepared according to package directions
- 2 large eggs, beaten
- 1 cup Italian dry bread crumbs
- Olive oil cooking spray
- 1 container (7 ounces) **BUITONI® Refrigerated Pesto with Basil or Pesto with Sun Dried Tomatoes**
- Assorted toppings such as cherry tomatoes, cut in half and tossed with olive oil and chopped fresh basil; black and green olives, pitted and sliced; small fresh mozzarella balls, cut in half; finely diced red and yellow bell peppers; sliced marinated artichoke hearts

Tip:

Visit the olive bar in your favorite gourmet market to find a variety of flavorful toppings.

appetizers

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tuscan stuffed mushrooms

Stuffed with an amazing amount of flavor in every bite, these savory appetizers are a quick, yet elegant, addition to your menu.

INGREDIENTS:

- 1 container (10.5 ounces) **BUITONI® Refrigerated Classic or Tuscan Bruschetta**
- 1 cup **BUITONI® Refrigerated Freshly Shredded Parmesan or Romano Cheese**
- 40 medium fresh white mushrooms, cleaned and stems removed
- 40 small basil leaves (optional)

ESTIMATED TIME(S):

Preparation time: 20 min Cooking time: 20 min

INSTRUCTIONS:

PREHEAT oven to 375° F. Grease large baking sheet.

COMBINE bruschetta and cheese in medium bowl. Fill each mushroom with 1 heaping teaspoon bruschetta mixture. Place on prepared baking sheet.

BAKE for 20 minutes. Transfer mushrooms to serving platter and top with basil leaves.

SERVING SIZE: 40 MUSHROOMS

appetizers

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bruschetta
with garlic shrimp

Classic and upscale, yet so simple to prepare, these stylish appetizers are perfect for weeknight dining.

ESTIMATED TIME(S):

Preparation time: 10 min Cooking time: 5 min

INSTRUCTIONS:

PREHEAT broiler.

BRUSH bread slices with *2 tablespoons* oil. Place on baking sheet; broil for about 1 minute or until lightly toasted.

HEAT *remaining* oil and garlic in medium skillet over medium-high heat. Add shrimp; cook, stirring occasionally, for 2 to 3 minutes, until pink and cooked.

TOP each bread slice with 1 heaping teaspoon bruschetta and 1 shrimp. Garnish with parsley leaves.

SERVING SIZE: 30 PIECES

INGREDIENTS:

- 1 loaf (8 ounces) baguette-style Italian bread, cut into thirty ½-inch slices
- 3 tablespoons olive oil, *divided*
- 1 teaspoon chopped garlic
- 30 raw small shrimp or prawns, peeled and deveined
- 1 container (10.5 ounces) **BUITONI® Refrigerated Classic or Tuscan Bruschetta**, at room temperature
- 30 Italian parsley leaves (optional)

Tip:

For ease and convenience, use toasted bread rounds or crostini crackers in place of a baguette.

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"angry" italian bean spread

With its "angry" spice and robust garlic flavor, this classic Italian spread offers one delicious bite after another.

INGREDIENTS:

- ¼ cup packed Italian parsley leaves
- 2 cloves garlic, peeled
- 2 cans (15 ounces *each*) red beans, rinsed and drained
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ¾ cup **BUITONI® Refrigerated Arrabbiata Sauce**
- 2 tablespoons olive oil
- Crackers or grilled bread

ESTIMATED TIME(S):

Preparation time: 15 min

INSTRUCTIONS:

COMBINE parsley and garlic in food processor; process for 30 seconds. Add beans, salt and pepper; process for 1 minute. Scrape down sides of bowl; process for 30 seconds. With processor running, add sauce and oil. Process for 30 seconds or until smooth.

SERVE with crackers or grilled bread.

YIELD: 2⅔ CUPS

Tip:

Serve the remaining Arrabbiata sauce as a spicy dip for breadsticks.

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chicken & prosciutto tortelloni soup

With fresh spinach, pesto with sun dried tomatoes and delicate chicken and prosciutto tortelloni pasta, this savory soup offers a delicious way to warm up on a cold evening.

ESTIMATED TIME(S):

Preparation time: 2 min Cooking time: 15 min

INSTRUCTIONS:

COMBINE broth and pesto in large saucepan. Bring to a boil over medium-high heat. Add pasta; reduce heat to medium. Cook, stirring occasionally, for 10 minutes or until pasta is tender. Stir in spinach, salt and pepper. Serve immediately.

SERVING SIZE: 4

INGREDIENTS:

- 5 cups (40 fluid ounces) chicken broth
- ⅓ cup **BUITONI® Refrigerated Pesto with Sun Dried Tomatoes**
- 1 package (9 ounces) **BUITONI® Refrigerated Chicken & Prosciutto Tortelloni**
- 4 cups packed fresh baby spinach leaves
- Salt and ground black pepper (optional)

Tip:

Add a dollop of pesto to any of your favorite soups for an extra layer of flavor.

soups

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arrabbiata white bean soup

Savor the flavors of Italy with this spicy white bean soup made with fresh carrots, onions and garlic.

INGREDIENTS:

- 1 tablespoon olive oil
- 1 cup thinly sliced carrot
- ½ cup diced onion
- 2 teaspoons finely chopped garlic
- 3 cups (24 fluid ounces) chicken or vegetable broth
- 1 container (15 ounces) **BUITONI® Refrigerated Arrabbiata Sauce**
- 2 cans (15 ounces *each*) cannellini or small white beans, drained
- ¼ cup **BUITONI® Refrigerated Freshly Shredded Parmesan Cheese** (optional)

ESTIMATED TIME(S):

Preparation time: 10 min Cooking time: 30 min

INSTRUCTIONS:

HEAT oil in large saucepan over medium-high heat. Add carrot, onion and garlic; cook, stirring occasionally, for 2 minutes.

ADD broth and sauce; bring to a boil. Reduce heat to low; cook, stirring occasionally, for 20 minutes or until carrot is tender. Add beans; cook for an additional 5 minutes.

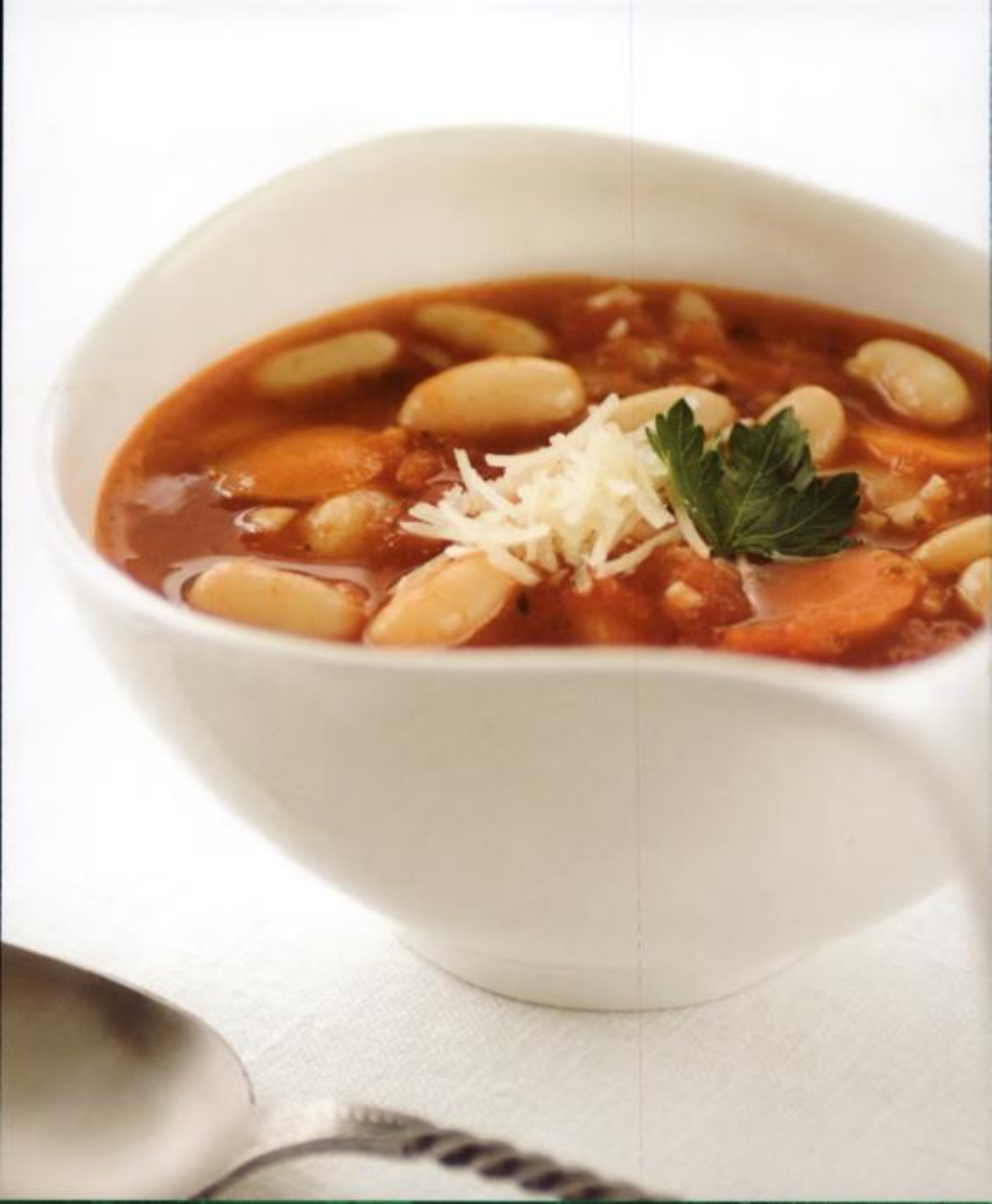
TOP with cheese.

SERVING SIZE: 4

soups

Tip:

Serve this soup as a spicy alternative to traditional Minestrone.



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vodka soup
with mushrooms

This delightfully creamy soup offers an inviting touch to everyday meals.

ESTIMATED TIME(S):

Preparation time: 5 min Cooking time: 10 min

INSTRUCTIONS:

COMBINE broth, sauce and half-and-half in medium saucepan. Cook over medium-high heat. When soup begins to simmer, add mushrooms; cook, stirring occasionally, for 5 minutes. Stir in basil.

SERVING SIZE: 4

INGREDIENTS:

- 1 can (14.5 fluid ounces) chicken or vegetable broth
- 1 container (15 ounces) **BUITONI® Refrigerated Vodka Sauce**
- 1 cup half-and-half
- 2 cups (6 ounces) sliced mushrooms
- 2 tablespoons thinly sliced fresh basil leaves

Tip:

For a lighter version, use 1 cup whole milk in place of half-and-half.

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cheese tortellini soup
with shrimp

This easy-to-make soup offers a hint of spice and extraordinary flavor.

INGREDIENTS:

- 4 cups (32 fluid ounces) chicken or vegetable broth
- 1 container (15 ounces) **BUITONI® Refrigerated Marinara Sauce**
- 1 cup white wine
- ¼ teaspoon ground cayenne pepper
- 1 package (9 ounces) **BUITONI® Refrigerated Three Cheese Tortellini**
- ½ pound (51/60 count) small cooked shrimp
- 1 cup loose-pack frozen petite peas, thawed

ESTIMATED TIME(S):

Preparation time: 5 min Cooking time: 15 min

INSTRUCTIONS:

COMBINE broth, sauce, wine and pepper in large saucepan. Bring to a boil over medium-high heat. Add pasta; reduce heat to medium. Cook, stirring occasionally, for 10 minutes or until pasta is tender.

ADD shrimp and peas; cook for an additional 1 minute. Serve immediately.

SERVING SIZE: 4

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tortellini salad italiana

With tender tortellini, colorful vegetables and fresh bocconcini, this contemporary Italian classic is a feast for the eyes and the mouth!

ESTIMATED TIME(S):

Preparation time: 20 min Cooking time: 10 min
Chilling time: 1 hr

INSTRUCTIONS:

COMBINE prepared pasta, bell peppers, cheese, vinaigrette, prosciutto, tomatoes and basil in medium bowl. Sprinkle with pepper. Refrigerate for 1 hour.

SERVING SIZE: 12

INGREDIENTS:

- 1 package (20 ounces) **BUITONI® Refrigerated Family Size Mixed Cheese Tortellini,** prepared according to package directions
- 2 cups thinly sliced yellow bell peppers
- 1 cup (4 ounces) halved small fresh mozzarella cheese balls (bocconcini)
- 1 cup bottled Italian vinaigrette dressing
- ½ cup (3 ounces) thinly sliced prosciutto
- ½ cup drained, diced sun-dried tomatoes
- ½ cup thinly sliced basil
- Fresh cracked black pepper (optional)

Tip:

For authentic taste and amazing flavor, visit your neighborhood deli for Italian prosciutto.

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fricco crackers & pasta tri-color salad

with caesar vinaigrette

A work of culinary art, this elegant tri-color salad features fricco crackers made from Parmesan cheese.

INGREDIENTS:

- 1 package (9 ounces) **BUITONI® Refrigerated Three Cheese Tortellini**, prepared according to package directions
- ¾ cup bottled caesar salad dressing, *divided*
- 1 container (5 ounces) **BUITONI® Refrigerated Freshly Shredded Parmesan Cheese**, *divided*
- 1 head Belgian endive, separated into whole leaves
- 1 small head radicchio, separated into whole leaves, soaked in cold water for 1 hour
- 2 cups (about 2 ounces *total*) lightly packed arugula, tough stems removed

ESTIMATED TIME(S):

Preparation time: 20 min
Marinating time: 30 min
Cooking time: 15 min

INSTRUCTIONS:

POUR *½ cup* dressing over prepared pasta in medium bowl. Marinate in refrigerator for 30 minutes.

HEAT 8-inch nonstick skillet over medium heat. Sprinkle *⅓ cup* cheese into pan, creating an even, lace-thin layer. Cook for 3 to 4 minutes or until top surface of cracker is pale gold. Remove skillet from heat and allow cracker to firm up for 1 minute. Carefully turn cracker over with spatula. Return to heat and cook for 1 minute or until cracker is golden on second side. Using spatula, transfer cracker to paper towel to drain. Wipe skillet clean with paper towel and repeat 2 times with *⅓ cup* cheese each time to make 3 large crackers.

ARRANGE endive, radicchio and arugula on 6 plates. Drizzle greens with *remaining* dressing. Top with pasta; sprinkle with *remaining* cheese.

BREAK crackers into smaller pieces and use as garnish. Serve immediately.

SERVING SIZE: 6

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mediterranean pasta salad

A combination of classic Italian ingredients, this fresh, colorful salad is filled with rich flavors and textures guaranteed to delight all the senses.

ESTIMATED TIME(S):

Preparation time: 20 min Chilling time: 1 hour

INSTRUCTIONS:

COMBINE prepared pasta, grapes, cheese, dressing, peppers, salami and basil in medium bowl. Refrigerate for 1 hour.

SERVING SIZE: 10

INGREDIENTS:

- 1 package (20 ounces) **BUITONI® Refrigerated Family Size Three Cheese Tortellini,** prepared according to package directions
- 2 cups grapes, halved
- 1 cup (4 ounces) crumbled feta cheese
- 1 cup bottled Italian vinaigrette dressing
- ¾ cup chopped roasted red peppers
- ½ cup thinly sliced salami
- ½ cup thinly sliced basil

Tip:

To save time, use jarred, roasted red peppers.

salads

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insalata caprese
with pesto vinaigrette

Lightly drizzled with a savory pesto vinaigrette, this beautiful display of sliced, vine-ripened tomatoes, fresh basil and mozzarella cheese offers incredible flavor.

INGREDIENTS:

- ¼ cup **BUITONI® Refrigerated Pesto with Basil or Reduced Fat Pesto with Basil**
- ¼ cup extra virgin olive oil
- 2 tablespoons balsamic vinegar
- 3 vine-ripened or heirloom tomatoes
- 8 ounces fresh mozzarella cheese
- 1 tablespoon chopped fresh basil (optional)
- Salt and ground black pepper (optional)

ESTIMATED TIME(S):

Preparation time: 10 min

INSTRUCTIONS:

COMBINE pesto, oil and vinegar in small bowl; set aside.

SLICE tomatoes and cheese into ¼-inch-thick slices. Layer or stack tomatoes and cheese on a serving platter. Drizzle pesto dressing over top. Garnish with fresh basil and season with salt and pepper.

SERVING SIZE: 6

salads

Tip:

Try this pesto dressing over fresh greens for a simple salad.

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herb chicken tortellini salad

This tantalizing combination of tortellini pasta, tangy artichoke hearts, sweet red pepper and zesty lemon dressing is sure to become a favorite.

ESTIMATED TIME(S):

Preparation time: 15 min Chilling time: 1 hr

INSTRUCTIONS:

COMBINE prepared pasta, artichoke hearts, bell pepper, dressing and parsley in medium bowl. Refrigerate for 1 hour.

TOSS in peas and serve immediately.

SERVING SIZE: 6

INGREDIENTS:

- 1 package (9 ounces) **BUITONI® Refrigerated Herb Chicken Tortellini,** prepared according to package directions
- 1 jar (6.5 ounces) artichoke hearts, packed in oil, drained and cut in half
- ½ red bell pepper, thinly sliced
- ½ cup bottled creamy lemon dressing
- ¼ cup chopped parsley
- ½ cup frozen petite peas, thawed

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pancetta and pesto twice-baked potatoes

Topped with crispy pancetta and melted mozzarella cheese, this recipe delivers true Italian taste.

INGREDIENTS:

- 2 (8 ounces *each*) russet potatoes, washed and pricked with fork
- ⅓ cup **BUITONI® Refrigerated Pesto with Basil**
- ¼ cup sour cream
- ¼ cup (1 ounce) shredded mozzarella cheese
- 3 ounces pancetta, cooked and crumbled

ESTIMATED TIME(S):

Preparation time: 10 min
Cooking time: 65 min
Cooling time: 10 min

INSTRUCTIONS:

PREHEAT oven to 400° F.

BAKE potatoes for 50 to 60 minutes or until soft. Cool for 10 minutes; cut in half lengthwise. Scoop out insides with a spoon being careful not to break the skins.

COMBINE potato pulp, pesto and sour cream in medium bowl. Whip until blended. Spoon mixture back into potato skins. Top with cheese and pancetta.

BAKE for an additional 15 minutes or until cheese has melted and potatoes are hot.

SERVING SIZE: 4

Tip:

Try mixing pesto with other side dish items, such as rice or couscous.

side dishes

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ravioletti primavera

Mixed with traditional favorites, bite-sized Ravioletti adds flavorful flair to an average weeknight meal.

ESTIMATED TIME(S):

Preparation time: 10 min Cooking time: 5 min

INSTRUCTIONS:

HEAT sauce, bell pepper and prosciutto in small saucepan over medium-low heat, stirring occasionally, for about 5 minutes or until warm. Stir in peas until heated through. Toss with prepared pasta and serve.

SERVING SIZE: 4

INGREDIENTS:

- 1 container (10 ounces) **BUITONI® Refrigerated Light or Regular Alfredo Sauce**
- ½ cup thinly sliced red bell pepper
- ¼ cup (1.5 ounces) thinly sliced prosciutto
- ½ cup loose-pack frozen peas, thawed
- 1 package (7 ounces) **BUITONI® Refrigerated Three Cheese Ravioletti**, prepared according to package directions

Tip:

Ravioletti makes a great, kid-friendly substitute for adult-sized pasta.

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mediterranean rolls

with pesto and olives

Full of Mediterranean flavor, these rolls are the perfect complement to any Italian meal.

INGREDIENTS:

- 1 loaf (1 pound) frozen bread dough, thawed
- ⅓ cup **BUITONI® Refrigerated Pesto with Basil**
- ½ cup **BUITONI® Refrigerated Freshly Shredded Parmesan Cheese**
- 2 tablespoons kalamata olives, pitted and diced
- 1 large egg, beaten

ESTIMATED TIME(S):

Preparation time: 10 min
Proofing time: 45 min
Cooking time: 20 min

INSTRUCTIONS:

ROLL out dough into 12 x 10-inch rectangle on lightly floured surface. Spread pesto over dough, leaving ½-inch border around edges. Sprinkle with cheese and olives. Start at long end of dough and roll into 12-inch-long cylinder; pinch dough to seal. Cut into twelve 1-inch slices and place on ungreased baking sheet.

COVER with damp cloth and set in warm place for 45 to 60 minutes, until double in size. Brush tops of rolls with beaten egg.

PREHEAT oven to 350° F.

BAKE for 20 to 25 minutes, until rolls are light golden brown and sound hollow when tapped.

SERVING SIZE: 12 ROLLS

Tip:

Pesto is quite versatile! Simply spread it on any loaf of sliced bread and broil it in the oven until lightly toasted.

side dishes

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torta of potatoes alfredo

With a hint of creamy Alfredo sauce and chopped Italian parsley, this potato dish transforms from the traditional to "eccellente"!

ESTIMATED TIME(S):

Preparation time: 20 min Cooking time: 75 min
Cooling time: 10 min

INSTRUCTIONS:

PREHEAT oven to 350° F. Grease 2½-quart baking dish.

COMBINE potatoes, ⅔ *cup* sauce, parsley, oil, garlic, salt and pepper in large bowl.

ARRANGE a single layer of potatoes in prepared baking dish and sprinkle with *1 tablespoon* cheese. Continue layering until all potatoes are used. Top with *remaining* sauce and *remaining* cheese; cover tightly with foil.

BAKE for 1 hour. Uncover; increase oven temperature to 425° F. Bake for an additional 15 to 20 minutes or until golden brown. Cool for 10 minutes before serving.

SERVING SIZE: 6 TO 8

INGREDIENTS:

- 4 medium russet potatoes, peeled and sliced ¼-inch thick
- 1 container (15 ounces) **BUITONI® Refrigerated Family Size Alfredo Sauce**, *divided*
- ¼ cup chopped Italian parsley
- 2 tablespoons olive oil
- 1 tablespoon finely chopped garlic
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ½ cup **BUITONI® Refrigerated Freshly Shredded Parmesan Cheese**, *divided*

Tip:

This delicious dish can be assembled in advance, refrigerated and then baked.

side dishes

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pesto-stuffed pork chops
with caramelized onions

Stuffed with robust pesto flavor, these moist and tender pork chops are a delicious solution for easy weeknight dinners.

INGREDIENTS:

- 2 (about 6 ounces *each*) boneless thick-cut pork chops
- ¼ teaspoon ground cumin
- ¼ teaspoon paprika
- ¼ teaspoon salt
- ¼ cup **BUITONI® Refrigerated Pesto with Basil**, *divided*
- 1 tablespoon olive oil
- ½ cup sliced onion

ESTIMATED TIME(S):

Preparation time: 10 min Cooking time: 22-27 min

INSTRUCTIONS:

PREHEAT oven to 350° F.

CUT each pork chop horizontally three-fourths of the way through the meat creating a pocket, being careful to not cut all the way through. Rub pork chops with cumin, paprika and salt. Fill each pork chop with *1 tablespoon* pesto; secure with wooden picks.

HEAT oil in medium, ovenproof skillet over medium-high heat. Add onion; cook, stirring constantly, for 5 minutes. Add pork chops; cook for 1 minute on each side until brown. Place skillet in oven.

BAKE pork chops and onion for 15 to 20 minutes or until pork is cooked through. Remove wooden picks; top with *remaining* pesto.

SERVING SIZE: 2

entrées

Tip:

Pesto goes well with any type of meat. Try it on salmon and chicken too!

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chicken & prosciutto tortelloni gratinato

Tender asparagus and pesto with sun dried tomatoes add a sophisticated flair to this simple one-dish meal.

ESTIMATED TIME(S):

Preparation time: 15 min Cooking time: 30 min

INSTRUCTIONS:

PREHEAT oven to 425° F. Grease 2-quart baking dish.

BOIL 4 quarts water and salt in large saucepan over high heat; add pasta. Reduce heat; cook for 5 minutes. Add asparagus; cook for an additional 2 minutes. Drain well.

COMBINE pasta, asparagus, Alfredo sauce, ¼ *cup* cheese and pepper in large bowl; pour into prepared baking dish. Mix *remaining* cheese with bread crumbs in small bowl; sprinkle over pasta mixture.

BAKE for 20 minutes or until light golden brown. Remove from oven; top with pesto. Serve immediately.

SERVING SIZE: 4

INGREDIENTS:

- 1 tablespoon salt
- 2 packages (9 ounces *each*) **BUITONI® Refrigerated Chicken & Prosciutto Tortelloni**
- ¾ pound asparagus, cut into 1½-inch slices at angle
- 1 container (10 ounces) **BUITONI® Refrigerated Alfredo Sauce**
- ½ cup **BUITONI® Refrigerated Freshly Shredded Parmesan Cheese**, *divided*
- ½ teaspoon ground black pepper
- ¼ cup dry bread crumbs
- ¼ cup **BUITONI® Refrigerated Pesto with Sun Dried Tomatoes**

entrées

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balsamic linguine

with portabello mushrooms and roasted vegetables

This inspired dish offers flavor and excitement for the discerning palate.

INGREDIENTS:

- 3 tablespoons butter
- 2 medium portabello mushrooms, cut into ½-inch cubes
- ½ cup chopped kalamata olives
- ⅓ cup balsamic vinegar
- ⅓ cup packed brown sugar
- 3 tablespoons olive oil
- 2 teaspoons finely chopped fresh garlic
- ¼ teaspoon salt
- 1 container (10.5 ounces) **BUITONI® Refrigerated Tuscan Bruschetta**
- 1 package (9 ounces) **BUITONI® Refrigerated Linguine**
- ¼ cup chopped Italian parsley

ESTIMATED TIME(S):

Preparation time: 10 min Cooking time: 10-12 min

INSTRUCTIONS:

MELT butter in large skillet over medium heat. Stir in mushrooms, olives, vinegar, sugar, oil, garlic and salt until blended. Cook, stirring occasionally, for 5 minutes. Add bruschetta; cook, stirring occasionally, for an additional 5 minutes or until sauce is slightly thickened and mushrooms are soft.

PREPARE pasta according to package directions.

TOSS pasta, mushroom mixture and parsley in large bowl until blended. Serve immediately.

SERVING SIZE: 4

Tip:

An easy way to dress your vegetables is to toss them with a container of BUITONI® Bruschetta.

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whole wheat ravioli

with garlic sautéed vegetables

Crisp green beans, yellow squash and cherry tomatoes add a variety of color and flavor to this light and nutritious dish.

ESTIMATED TIME(S):

Preparation time: 10 min Cooking time: 13 min

INSTRUCTIONS:

HEAT oil in large skillet over medium-high heat. Add green beans, salt and pepper; cook, stirring frequently, for 5 minutes. Add squash; cook, stirring frequently, for 3 minutes. Add tomatoes and garlic; cook, stirring frequently, for 2 minutes or until vegetables are tender. Toss in prepared pasta; cook, stirring frequently, for 3 minutes or until pasta is warm. Sprinkle with cheese.

SERVING SIZE: 4

INGREDIENTS:

- 1 package (9 ounces) **BUITONI® Refrigerated Whole Wheat Four Cheese Ravioli**, prepared according to package directions
- 2 tablespoons olive oil
- 1 tablespoon chopped fresh garlic
- ½ pound fresh green beans
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 yellow summer squash, quartered and sliced
- ½ cup halved cherry or grape tomatoes
- ½ cup **BUITONI® Refrigerated Freshly Shredded Parmesan or Romano Cheese**

Tip:

Served with a fresh green salad, this dish offers a wholesome meal the entire family will enjoy.

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pesto omelet

Perfect for a weekend brunch, this savory omelet is filled with a delightful combination of fresh tomato, roasted red pepper, pesto and Romano cheese.

INGREDIENTS:

- 4 large eggs, beaten
- 1 small tomato, seeded and diced
- ¼ cup sliced roasted red pepper, drained
- 2 tablespoons **BUITONI® Refrigerated Pesto with Basil**
- 2 tablespoons **BUITONI® Refrigerated Freshly Shredded Romano Cheese**

ESTIMATED TIME(S):

Preparation time: 5 min Cooking time: 10 min

INSTRUCTIONS:

COMBINE eggs and tomato in small bowl; set aside.

HEAT greased, large, nonstick skillet over medium-high heat. Pour in egg mixture. Mixture should set immediately at edges. Carefully push cooked portions at edges toward center so uncooked portions can reach hot pan surface, tilting pan and moving cooked portions as necessary. While top is still moist and creamy-looking, fill with roasted pepper, pesto and cheese. Reduce heat to low; fold omelet in half. Cook for an additional 2 minutes. Serve immediately.

SERVING SIZE: 2

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Tip:

Another way to add pesto to your morning is by topping it on a toasted bagel with cream cheese.

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chicken & roasted garlic ravioli lasagna

Rich in flavor, this lasagna features a layered combination of fresh basil, portabello mushrooms, ravioli and smoked provolone cheese.

ESTIMATED TIME(S):

Preparation time: 15 min
Cooking time: 35 min
Cooling time: 10 min

INSTRUCTIONS:

PREHEAT oven to 350° F. Grease 8 x 4-inch loaf pan.

COMBINE prepared pasta, sauce and pesto in large bowl.

LINE bottom of loaf pan with one-fourth of pasta mixture. Layer with one-third of mushrooms, one-third of cheese and 3 basil leaves. Repeat layers two times, ending with remaining pasta mixture on top. Cover tightly with foil.

BAKE for 35 to 40 minutes or until heated through. Let cool for 10 minutes before serving.

SERVING SIZE: 4

INGREDIENTS:

- 1 package (9 ounces) **BUITONI® Refrigerated Chicken & Roasted Garlic Ravioli**, prepared according to package directions
- 1 container (15 ounces) **BUITONI® Refrigerated Marinara Sauce**
- ¼ cup **BUITONI® Refrigerated Pesto with Basil**
- 2 medium portabello mushrooms, cut into ½-inch cubes
- 4 ounces sliced smoked provolone cheese, cut into strips
- 9 whole large fresh basil leaves

Tip:

For an indulgent, white lasagna, substitute one container (10 ounces) BUITONI® Refrigerated Alfredo Sauce for marinara sauce.

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linguine with clams
in saffron alfredo sauce

Delicate strands of saffron are paired with a creamy Alfredo sauce for an upscale entrée that is sure to please.

INGREDIENTS:

- 1 pound (about 24) small fresh clams, scrubbed clean
- 1 cup white wine
- 2 teaspoons chopped garlic
- 1 container (10 ounces) **BUITONI® Refrigerated Alfredo Sauce or Light Alfredo Sauce**
- ½ teaspoon saffron strands*
- 1 package (9 ounces) **BUITONI® Refrigerated Linguine**
- 2 tablespoons chopped parsley (optional)

*Saffron strands can be found in the spice section of major grocery and specialty stores.

ESTIMATED TIME(S):

Preparation time: 10 min Cooking time: 15 min

INSTRUCTIONS:

STEAM clams with wine and garlic in covered, medium saucepan over medium-high heat for about 5 minutes or until clams open. Drain clams, reserving ½ cup cooking liquid.

HEAT sauce, reserved cooking liquid and saffron in small saucepan over low heat for 5 minutes. Stir until blended and saffron imparts a yellow color to sauce.

PREPARE pasta according to package directions.

TOP pasta with sauce and clams. Garnish with chopped parsley. Serve immediately.

SERVING SIZE: 2

Tip:

If fresh clams are hard to find, substitute 1 can (6.5 ounces) chopped clams, drained. Simmer Alfredo sauce, ½ cup wine, clams, 1 teaspoon chopped garlic and saffron strands for 10 minutes, then follow the instructions above.

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sweet italian sausage tortelloni

with caramelized vegetables

Savory and sweet, this delectable dish offers the best of both worlds.

ESTIMATED TIME(S):

Preparation time: 15 min Cooking time: 28 min

INSTRUCTIONS:

HEAT oil in medium, nonstick saucepan over medium heat; add onions and bell peppers. Cook, stirring frequently, for about 20 minutes or until tender and lightly browned. Add garlic; cook for 3 minutes.

ADD prepared pasta, basil, salt and pepper; cook for 5 minutes, until pasta is seasoned.

SERVING SIZE: 4

INGREDIENTS:

- 1 tablespoon olive oil
- 1½ cups thinly sliced onions
- 1 *each* small red and yellow bell pepper, thinly sliced
- 2 teaspoons finely chopped garlic
- 1 package (9 ounces) **BUITONI® Refrigerated Sweet Italian Sausage Tortelloni**, prepared according to package directions
- ¼ cup chopped fresh basil
- Salt and ground black pepper to taste

Tip:

If fresh vegetables aren't easily accessible, simply cook and sauté the tortelloni with olive oil, garlic and dried herbs.

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pastry-wrapped salmon alfredo

Impress your guests with this dinner party entrée featuring tender fillets of salmon wrapped in a delicate puff pastry.

INGREDIENTS:

- 1 container (10 ounces) **BUITONI® Refrigerated Alfredo Sauce** or **Light Alfredo Sauce**, *divided*
- 1 (half of 17.3-ounce package) frozen puff pastry sheet, thawed
- 4 (4 ounces *each*) skinless salmon fillets
- Ground black pepper to taste
- 2 teaspoons fresh thyme leaves, *divided*
- 1 large egg, beaten
- ¼ cup **BUITONI® Refrigerated Freshly Shredded Parmesan Cheese**, *divided*
- Fresh thyme sprigs for garnish

ESTIMATED TIME(S):

Preparation time: 15 min Cooking time: 25 min

INSTRUCTIONS:

PREHEAT oven to 400 F.

RESERVE *½ cup* sauce; set aside. Cover and refrigerate *remaining* sauce.

ROLL out pastry sheet on floured surface into 12-inch square. Cut into 4 equal squares. Place one salmon fillet on each pastry square. Sprinkle with pepper. Top each fillet with *2 tablespoons reserved* sauce and *½ teaspoon* thyme leaves.

BRUSH edges of pastry with beaten egg. Bring opposite corners of pastry together over top of salmon and pinch to seal edges. Bring remaining two corners to center and pinch to seal. Carefully pinch edges together to seal forming square pocket. Place on ungreased baking sheet. Brush with egg; sprinkle with *1 tablespoon* cheese. Repeat with remaining squares.

BAKE for 25 minutes. Heat *remaining* sauce in microwave-safe bowl on MEDIUM-LOW (30%) power for 1 minute; stir. Divide sauce between 4 plates, spreading to create a pool. Place salmon pocket off center in Alfredo sauce pool. Garnish with thyme sprigs.

SERVING SIZE: 4

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created by
Chef Michael
Chiarello

veal milanese

with arugula salad and vodka sauce

This elegant dish features a contemporary–and mouth-watering–presentation of a classic Italian favorite.

ESTIMATED TIME(S):

Preparation time: 20 min Cooking time: 12 min

INSTRUCTIONS:

MIX bread crumbs, cheese, parsley, garlic, *1 teaspoon* salt and *1 teaspoon* pepper in small bowl; set aside.

COMBINE flour and *remaining* salt and *remaining* pepper on large plate. Coat veal cutlets lightly in flour mixture and dip in beaten eggs, allowing excess to drip off. Coat both sides of cutlets with bread crumb mixture.

HEAT sauce in small saucepan over low heat; keep warm.

HEAT *½ cup* oil in large skillet over high heat. Reduce heat to medium; cook cutlets for 1 minute on each side until golden brown. Set on paper towels to drain.

TOSS arugula with *remaining 2 tablespoons* oil and vinegar.

SPOON sauce on platter and top with veal cutlets. Sprinkle with additional cheese, if desired; top with arugula.

SERVING SIZE: 6

INGREDIENTS:

- 1 cup dry bread crumbs
- ½ cup **BUITONI® Refrigerated Freshly Shredded Parmesan Cheese**
- 2 tablespoons chopped parsley
- 1 tablespoon finely chopped garlic
- 2 teaspoons salt, *divided*
- 2 teaspoons ground black pepper, *divided*
- 1 cup all-purpose flour
- 2 large eggs, beaten
- 6 (about 12 ounces *total*) veal cutlets, pounded to ¼-inch thickness
- 1 container (15 ounces) **BUITONI® Refrigerated Vodka Sauce**
- 4 cups arugula or baby spinach
- ½ cup + 2 tablespoons olive oil, *divided*
- 2 teaspoons white wine vinegar or lemon juice

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chicken siciliana

Featuring tender chicken breasts stuffed with pesto and capers, this sensational entrée offers a variety of flavor.

INGREDIENTS:

- ½ cup **BUITONI® Refrigerated Freshly Shredded Parmesan or Romano Cheese**, *divided*
- ¼ cup **BUITONI® Refrigerated Pesto with Basil**
- 2 tablespoons capers
- 4 (about 1¼ pounds *total*) boneless, skinless chicken breast halves
- ¼ cup fresh lemon juice
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 container (15 ounces) **BUITONI® Refrigerated Marinara Sauce**
- 1 package (9 ounces) **BUITONI® Refrigerated Fettuccine**

ESTIMATED TIME(S):

Preparation time: 10 min Cooking time: 35 min

INSTRUCTIONS:

PREHEAT oven to 375° F. Line 13 x 9-inch baking pan with foil.

COMBINE ¼ *cup* cheese, pesto and capers in small bowl.

CUT each chicken breast horizontally three-fourths of the way through the meat creating a pocket for stuffing, being careful to not cut all the way through. Place 2 tablespoons pesto mixture into each breast pocket. Secure with wooden picks. Place chicken in prepared baking pan. Drizzle lemon juice over chicken; sprinkle with salt and pepper. Pour sauce over chicken; sprinkle with *remaining* cheese.

BAKE for 30 to 35 minutes or until chicken is no longer pink in center or reaches an internal temperature of 165° F. Remove from oven.

PREPARE pasta according to package directions.

REMOVE wooden picks from chicken; cut into slices and serve over prepared pasta.

SERVING SIZE: 4

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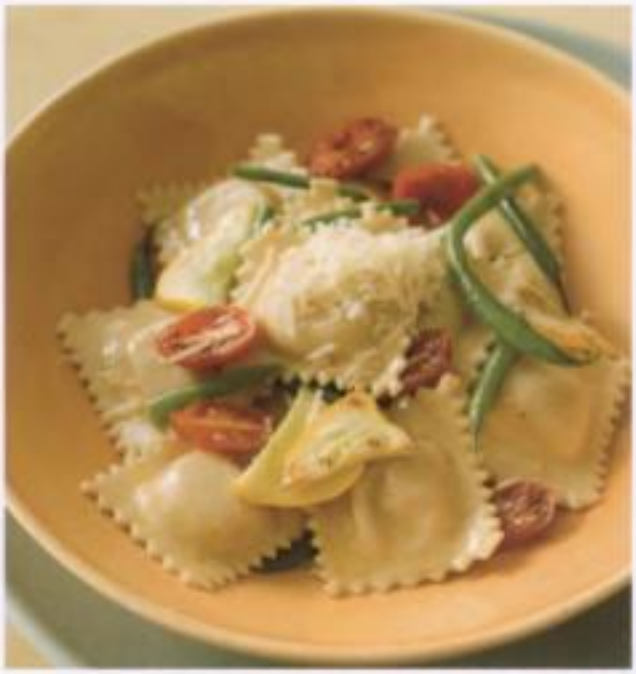

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